

pre theatre menu

£38 per person

650 cal

yasaidashi no miso-shiru (gf)

white miso soup with spring onion

gyuniku no gyoza

beef, ginger and sesame dumplings

3 sashimi

chef's 3 piece sashimi selection

sake to avocado maki

raw salmon and avocado

kuruma-ebi

black tiger prawn tempura with
spicy yuzu sauce

select one dish from the robata

sake teriyaki

salmon fillet teriyaki with sansho salt

610 cal

or

hinadori no miso yaki

baby chicken, lemon, miso and garlic soy

800 cal

or

kobuta no ribs yawaraka nikomiyaki

baby back ribs with sansho and cashew nuts

930 cal

gohan

steamed rice

dessert

choice of one of the a la carte desserts

£5 supplement per person

premium pre theatre menu

£48 per person

401 cal

goma fuumi no horenso salada

spinach leaves and sesame dressing

gindara to kani no gyoza

crab, black cod dumpling with chilli dressing

premium 3 sashimi

chef's 3 piece sashimi selection

kihada maguro no taru taru

tuna tartare, egg yolk with nori rice cracker

piripiri maguro maki

spicy yellowfin tuna, cucumber

select one dish from the robata or kitchen

gindara no saikyo-yaki

black cod marinated in yuzu miso

531 cal

or

gyuhireniku no pirikara yakiniku

beef fillet, chilli, ginger and spring onion

622 cal

or

kankoku fu kohitsuji

lamb cutlets with korean spices

555 cal

gohan

steamed rice

dessert

choice of one of the a la carte desserts

£5 supplement per person

enjoy a 175 ml glass of wine for £9.50 with either menu, choose from:

mâcon-davayé domaine de la croix senaillet 2022, burgundy, france

or

chianti classico castello d'albola 2021, tuscan, italy

monday to friday from 5pm to 6.45pm and 9:30pm to 10pm

please ask your waiter for assistance with information on allergens or any dietary requirements

a 14.5% discretionary service charge will be added to your bill